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Mrs. FieldsŽ Chocolate Chip Cookies

Mrs. Fields cookies that are crispy around the edge and chewy in the middle. Be careful not to cook these too long. I know it becomes tempting to keep cooking these because they don't seem to be done after 10 minutes, but they will continue to cook for awhile after you take them out of the oven, and when cool, will be nice and chewy. Mmm... got milk?

1 cup (2 sticks) softened butter 1/2 cup
granulated sugar 1 1/2 cups packed
brown sugar 2 eggs 2 1/2 teaspoons
vanilla extract 2 1/2 cups all-purpose
flour 3/4 teaspoon salt 1 teaspoon

baking powder 1 teaspoon baking soda 1
1/2 twelve-ounce bags semisweet
chocolate chips

1. Preheat oven to 350 degrees. 2. In a large mixing bowl, cream together the butter, sugars, eggs, and vanilla. 3. In another bowl, mix together the flour, salt, baking powder and baking soda. 4. Combine the wet and dry ingredients. 5. Stir in the chocolate chips. 6. With your fingers, place golf ball-sized dough portions 2 inches apart on an ungreased cookie sheet. 7. Bake for 9-10 minutes or just until edges are light brown. Makes 30 cookies.